



coralexpeditions

DAY 1 | KIMBERLEY

## Lunch

Selection of Gourmet Sandwiches  
Lemon and Oregano Marinated Free Range Roast Chicken  
Spiced Potato Wedges

Super Greens Garden Salad  
Beetroot, Orange, Fetta, Walnut and Baby Spinach Salad  
Kimberly Quinoa Salad with Sundried Tomato, Fresh Herbs and  
Quandong Chutney

Seasonal Fresh Fruit Platter



## Dinner

Albany Oysters – Meyer Lemon & Burnt Butter Sauce  
Whole Roasted Locally Caught Northern Territory Barramundi with Fresh  
Herbs and Citrus  
Green Lip Mussels Cooked with Matso's Apple Cider and Dill  
Western Australian Seafood stew  
Warm Herbed Potato

Garden salad  
Exmouth Prawn Platter  
Albany Oysters - Natural  
Tasmanian Smoked Salmon platter with red onion, crispy capers  
Morton Bay Bugs  
Grilled Calamari and Broom Mango Salad with Native Bush Basil  
Rocket, Avocado, House Pickled Onions and Goats Cheese Salad



Eton Mess with Fresh Berries, Cream and Kakadu Plum Coulis



coralexpeditions

DAY 2 |  
KIMBERLEY

## Lunch

Prawn cracker

Vegetarian stir fry

Crispy Beef Stir fry

Fried rice with Mushrooms, Spring Onion and Ginger

Super Greens Garden Salad

Wild caught Prawn and Locally Harvested Avocado Salad

Kimberly Green Papaya and Cucumber Salad with Roasted Cashew, Native Mint

Seasonal Fresh Fruit Platter



## Dinner

Chef Selection of Canapés

Mains

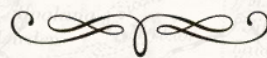
Please choose one from the following:

Grilled Atlantic Salmon, Bush Pepper Hollandaise

or

WA's Signature Dish: Dorper Lamb Chops with Lupin Flakes, Fresh Mint Sauce

All Mains Accompanied by Citrus infused Mashed Potatoes, Asparagus and  
Spear Creek Salt Bush



Sticky Date Pudding with Frangelico Butterscotch Sauce, Margaret River  
Vanilla Ice-Cream



coralexpeditions

DAY 3 |  
KIMBERLEY

## Lunch

Selection of Fresh Flour Tortilla, Corn Chips and Tacos  
Free Range Lamb Mince Ragout  
Linley Valley 12 Hours Slow Cooked Pulled Pork  
Chili Beans in Rich Tomato sauce

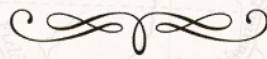
Salad Bar and Condiments

Iceberg Lettuce, Spinach, Masculine Leaves  
Sliced Capsicum, Tomato, Cucumber, Red Onion  
Guacamole, Sour Cream, Sweet Chili Sauce

Tomato Salsa

Selection of Grated Cheeses

Seasonal Fresh Fruit Platter



## Dinner

Kimberly BBQ Dinner Menu

Grilled Lime and Chili marinated Exmouth Banana Prawns  
Bush spiced chicken  
Buffalo sausages  
Mountain Pepper Steak  
Margaret River Cabernet Sauvignon Marinated Kangaroo  
BBQ Corn on The Cob with Corkwood Honey and Butter

Sides

Freshly Baked Artisan Breads and Bread Rolls  
Cabbage Slaw with Shaved Fennel, Peas and Fresh Herbs  
Sweet Potato Salad with Red Onion and Orange Salsa  
Ultimate Green Salad with Heirloom Tomatoes and Shallot Dressing



Dessert buffet

Chef Selection of Delicious Cakes and Mini Desserts



coralexpeditions

DAY 4 |  
KIMBERLEY

## Lunch

Selection of Freshly Baked Artisan Breads

Penne Puttanesca with Seasonal Oven Roasted Vegetables

Fettuccini Carbonara

BBQ Lamb Ribs

Warm Caramelized Carrots and Corn Salad, Coriander and Lime Dressing

Super Greens Garden Salad

Waldorf salad

Panzanella Salad



## Dinner

Salt and Pepper Crocodile Tail, Pineapple and Mango Chili Chutney

or

Rock Melon Gazpacho, Torn Flat-Leaf Parsley, Bush Herb Oil

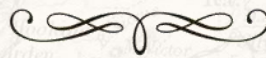
Mains

Slow Braised Black Lacquer Duck, Aromatic Pan Sauce

or

Locally Caught Mangrove Jack, Saffron Beurre Blanc, Rainforest Finger Limes

All Mains Accompanied by Green Polenta, Bok Choi



Lemon Myrtle and Coconut Panna Cotta, Locally Harvested Rosella Flower Syrup, Lychees



coralexpeditions

# Lunch

Bao Buns with Beef Cheek and Kimchi  
Southern Fried Chicken, Spicy Maple Caramel  
Saltwater Potatoes with Pebre sauce  
Twisted Zucchini Slice, Spring onion Mayo

Super Greens Garden Salad  
Smoked Salmon, Shaved fennel and Orange Salad  
Raw Energy Salad

Seasonal Fresh Fruit Platter



# Dinner

Smoked Salmon, Avocado Puree, Wombok Slaw, Pickled Ginger, Soy-Lime Dressing

or

Aromatic Pumpkin Soup, Coconut Cream, Bush Basil

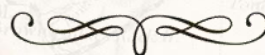
Mains

Grilled Eye Fillet Steak, Roasted Fennel, Juniper Berry Jus

or

Western Australian Wild Caught Threadfin Salmon, Native Macadamia and Romanesco Sauce

All Mains Accompanied by Beetroot Gratin, Asparagus, Locally Grown Karkalla



Wattle Seed and Espresso Crème Brule, Biscotti



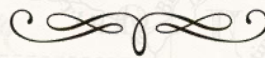
coralexpeditions

# Lunch

Cumin Battered Mackerel  
Grilled Barramundi  
Hot Chips  
Mushy Peas  
Vegetarian Frittata

Super Greens Garden Salad  
Tomato, Bocconcini Salad  
Classic Coleslaw

Fresh Fruit Platter



# Dinner

Bush Spiced Tomato and Basil Soup

or

Watermelon, Fetta, Mint, Prosciutto, Vincotto

Mains

North West Australian Line Caught Snapper, Mandarin Vinaigrette

or

Grilled Free-range Chicken, Native Dukkha, Indigenous Yoghurt

All Mains Accompanied by Warm Niçoise Salad



Davidson Plum sorbet, Chocolate Gravel, 72% Dark Chocolate Sauce,  
Meringue Wafer



coralexpeditions

DAY 7 |  
KIMBERLEY

## Lunch

*Selection of Freshly Baked Artisan Breads*

*Free Range Chicken and Pumpkin Toasted Wraps*

*Warm Fresh Harvest Quinoa Bowl*

*Heirloom Tomato and Ricotta Tart with Prosciutto and Rocket*

*Crispy Camel Mince, Eggplant, Tahini and Yoghurt Sauce*

*Super Greens Garden Salad*

*Balsamic Roasted Mushroom Salad, Goats Cheese, Pecan Nuts*

*Build Your Own Caesar Salad*

*Seasonal Fresh Fruit Platter*



## Dinner

*Spiced Carrot and Ginger Soup*

*or*

*Grilled Asparagus and Truffle Marinated Wild Mushroom and Rocket Salad,  
Shaved Parmesan*

*Mains*

*Grilled Kimberly Coast Groper with Broom Mango and Lime Salsa*

*or*

*Linley Valley Braised Free Range Pork Belly, Soy and Orange Sauce*

*All Mains Accompanied by Crushed Bush Tomato Cous Cous and broccolini*



*Cheesecake, Meyer Lemon Curd, Red Papayas*



coralexpeditions

DAY 8 |  
KIMBERLEY

## Lunch

Naan Bread, Pappadums

Vegetarian Chickpea Curry  
Tandoori Chicken with Mint Yoghurt  
Aromatic Fish Curry with Green Vegetables  
Steamed Basmati rice

Super Greens Garden Salad  
Garam masala roasted cauliflower salad  
Roasted cashew, iceberg, mint and cucumber salad

~~Seasonal~~ Fresh Fruit Platter

## Dinner

Emu Koftas, Fresh Harissa Sauce with Bush Mint  
or

Chilled Beetroot Soup, Aged Balsamic, Crumbed Fetta, Pickled  
Watermelon Radish

Mains

Grilled W/A Bluefin Tuna, Miso Hollandaise

or

Grain Fed Lamb Shanks Braised in Red Wine

All Mains Accompanied by Crushed Twice Cooked Kipfler Potatoes and  
Green Beans

Triple Chocolate Brownie, Blood Orange Gelato, Boysenberries



coralexpeditions

## Lunch

Burger Day  
Homemade Beef Burger Patty  
Marinated Grilled Chicken  
Vegetarian Patty  
Steak Cut Fries

Assorted condiments:  
Sliced Cheese, Salad Leaves, Tomato, Cucumber, Gherkins, Onion,  
Beetroot, Pineapple

Fresh Fruit Platter

## Dinner

Cauliflower and Blue Cheese Soup  
or  
Kangaroo Carpaccio, Beetroot Gel, Extra Virgin Olive oil, Goats Cheese

Mains

Line Caught Red Emperor, Lemon Aspen Beurre Noisette  
or  
Grilled Veal Saltimbocca with Sage and prosciutto, Wholegrain Mustard  
Cream Sauce

All Mains Accompanied by Pumpkin Risotto, Sugar Snap Peas



Australian Cheese Platter with Dried Fruits, Ice Wine Marinated Figs, Quince



coralexpeditions

# Lunch

*Warm lamb and Sweet Potato Salad with Baby Spinach and Dried Cranberries  
Beef Empanadas with Peri Peri Aidi  
Leek, Fetta and Chive Quiche  
Teriyaki Salmon Poke Bowl*

*Super Greens Garden Salad  
Zucchini and pea Salad with Rusted Sesame and Lime Dressing  
Rusted cherry tomatoes, blue cheese, and rocket salad*

*Seasonal Fresh Fruit Platter (GF, DF, V)*



# Dinner

*Assorted Canapes served during Captain's Farewell*

*Mains*

*Kimberly Roast night*

*Rosemary and Garlic Marinated Lamb, Pan Gravy  
Slow Roasted Pork, Apple and Quandong Sauce  
Rare Pink Pepper Crusted Beef, Horseradish Sauce*

*Accompanied by Roasted Root Vegetables, Steamed Greens, Cauliflower  
and Parmesan Bake*



*Spiced Apple and Rhubarb Crumble, Tonka Bean Custard*